

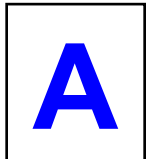


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MCDONALD'S #18717		DATE 3/14/2018	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 3/31/2019
LOCATION 3770 GRAND AV, CHINO, CA 91710			INSPECTOR Yanan Zhu	
MAILING ADDRESS 3770 GRAND AV, CHINO, CA 91710			IDENTIFIER: Retail-Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 10:10 AM	TIME OUT 11:38 AM	FACILITY ID FA0001654	RELATED ID PR0011482	PE 1621

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.



SCORE 92

See the following pages for the code sections and general requirements that correspond to each violation listed below.

○ In = In compliance
+ COS = Corrected on-site

○ N/O = Not observed
⊗ MAJ = Major violation

○ N/A = Not applicable
⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
○ In	N/O			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
○ In			4	
○ In	N/O			2
○ In	N/O			2
PREVENTING CONTAMINATION BY HANDS				
○ In	N/O		4	2
○ In				2
TIME AND TEMPERATURE RELATIONSHIPS				
○ In	N/O	N/A	4	2
○ In	N/O	N/A	4	2
○ In	N/O	⊗ N/A	4	2
○ In	N/O	N/A	4	
○ In	N/O	N/A	4	
PROTECTION FROM CONTAMINATION				
○ In	N/O	N/A		2
○ In			4	2
○ In	N/O	N/A	4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○ In			4	
○ In	N/O	⊗ N/A		2
○ In	N/O	⊗ N/A		2
CONFORMANCE WITH APPROVED PROCEDURES				
○ In		⊗ N/A		2
CONSUMER ADVISORY				
○ In	N/O	⊗ N/A		2
HIGHLY SUSCEPTIBLE POPULATIONS				
○ In		⊗ N/A	4	
WATER/HOT WATER				
○ In			4	⊗
LIQUID WASTE DISPOSAL				
○ In			4	2
VERMIN				
○ In			4	2

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities; installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	

**Public Health**
Environmental Health Services**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME MCDONALD'S #18717	DATE 3/14/2018
LOCATION 3770 GRAND AV, CHINO, CA 91710	INSPECTOR Yanan Zhu

21. HOT AND COLD WATER AVAILABLE**POINTS****2**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113953(c), 114099.2(b)

Inspector Comments:

Observed the following hot water temperatures at the time of this inspection:
1. Hot water from faucet of hand washing sink by back drive-thru window was at 116F degrees.
2. Hot water from faucet of hand washing sink by fryers was at 107F degrees.
3. Hot water from faucet of hand washing sink in women's restroom: 114F degrees
4. Hot water from faucet of hand washing sink in men's restroom: 112F degrees
Ensure hot water from faucet reaches at least 120F degrees for all sinks in the facility.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

33. NONFOOD-CONTACT SURFACES CLEAN**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments:

Observed mold-like growth in the following floor drains at the time of this inspection:
1. floor drain under soda dispensing machine at the customer self-serving area.
2. floor drain next to soda syrup holding rack in the rear kitchen
3. floor drain under ice maker in the rear kitchen
4. floor drain under McCafe fridge by the front drive-thru window
Clean and sanitize floor drains so as to be in a clean and sanitary condition.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

40. WIPING CLOTHS: PROPERLY USED AND STORED**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114135, 114185.1

Inspector Comments:

Observed one soiled wiping towel stored by the coffee pot across from the cashier counter at the time of this inspection. Discontinue this practice, store soiled wiping towels in sanitizer solution with concentration at a minimum of 100PPM chlorine or at a minimum of 200PPM quaternary ammonia in sanitizer bucket between uses.

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114067 (j), 114123

Inspector Comments:

Observed gap between kitchen exterior door and the ground at the time of this inspection.
Repair/replace/weather strip the kitchen exterior door so as to prevent vermin entrance.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)



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48. FOOD HANDLER CERTIFICATION**POINTS****3**

Compliance date not specified
Not In Compliance
Violation Reference - SBCC -
33.0409

Inspector Comments:

Observed 1 employee without valid San Bernardino County Food Handler Card at the time of this inspection. Provide food handler card for all employees working in the facility. A "Missing food handler card form" was provided to the operator. Fax missing food handler card form within 14 days of this inspection to avoid a future charged follow-up inspection at an hourly rate of \$245.
Note: Food handler cards MUST be issued by San Bernardino County to be valid.

Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4272.

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

Overall Inspection Comments

Observations from the time of this inspection:

Hot water from faucet (sprayer) of three compartment ware-washing sink: 125F degrees

Sanitizer concentration in three compartment sink: 300-400PPM quaternary ammonia

Sanitizer concentration in bucket by register counter and food prep line in the kitchen: 100-200PPM chlorine

Cold holding temperatures of PHFs: 34F-39F degrees

Hot holding temperatures of PHFs: 148F-154F degrees

Cooking temperature of grilled chicken breast: 192F degrees

Cooking temperature of fried chicken strips: 191F degrees

A "missing food handler cards - inspector handout" form was provided to the store manager

Signature(s) of Acknowledgement

NAME: Lolita Saura
TITLE: Store Manager